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FOOD

RESTAURANT NEWS

Mazzio's adds summer salads, pizza to menu

Tulsa-based Mazzio's Italian Eatery has added two new summer salads and a new, limited-time pizza.

The new dishes:

- Italian chopped salad (\$6.99) — mixed greens, salami, pepperoni, Provolone cheese, red onions, pepperoncinis, black olives, diced roma tomatoes and Italian dressing.
- Chicken Caesar salad (\$6.99) — romaine lettuce, Parmesan cheese, grilled chicken, croutons and Caesar dressing.
- Lucky 7 pizza (\$11.99) — pepperoni, green peppers, onions, tomatoes, mushrooms, black olives and a four-cheese mix.

A summer special includes a large Lucky 7 pizza, one of the new salads and a 9-inch brownie for \$21.99. Diners also may select a 10-piece order of Wing Run wings in one of 11 flavors for \$6.49 for a limited time.

French Hen, Biga, Foundations, Wine Loft set wine dinners

Wines from Gabrielle Collection in Napa Valley, California, will be featured at a dinner at 6:20 p.m. June 17 at the **French Hen**, 7143 S. Yale Ave.



Italian chopped (top) and chicken Caesar are two new summer salads from Mazzio's Italian Eatery. Courtesy

Gabrielle Collection is a boutique winery under the direction of German-born winemaker Gabrielle Leonhard.

Wines will include Pietro Family Cellars sauvignon blanc, Gabrielle Collec-

tion Vertex Blend #617 (red blend), GC JuxtaPosition (red blend) and GC Equilateral (cabernet sauvignon).

They will be paired with smoked trout, duck confit, ahi tuna and grilled lamb.

Cost is \$69 per person,

plus tax and gratuity. Reservations: 918-492-2596.

Jonathan Groth, executive chef at Lobby Bar-Tasting Room in Oklahoma City, will host a dinner featuring Paul Hobbs wines from Argentina at 6:30 p.m. Monday at **Biga**, 4329 S. Peoria Ave.

The dinner will include prawns with summer vegetable pea puree, lamb shanks, char-grilled rib-eye steak and Argentine chocolate.

Wines will include Paul Hobbs Felino chardonnay, malbec and cabernet sauvignon.

Cost is \$45 per person, plus tax and gratuity. Reservations: 918-743-2442.

Rombauer Vineyards wines from Napa Valley, California, will be featured at a dinner at 6 p.m. Tuesday at **Foundations Restaurant at Platt College**, 3801 S. Sheridan Road.

The student-run restaurant will pair Rombauer chardonnay, merlot, cabernet sauvignon and zinfan-



Apple Brown Betty from Victoria's Tea Room.

MICHAEL WYKE/Tulsa World

del with assorted canapes, smoked sable, crepinette of turkey, bison short ribs and chocolate espresso truffles.

Cost is \$80 per person with wine, \$40 without. Reservations: 918-828-0980.

Yohanna Burmeister from Blackbird Vineyards of Napa Valley, California, will host a dinner at 6:30 p.m. June 18 at **The Wine Loft**, 7890 E. 106th Place.

Wines will include Recuerdo torrontes, Blackbird Arriviste rosé and four Blackbird red blends: Arise, Illustration, Contrarian and Paramour.

They will be paired with spring mix salad, pan-seared duck breast, braised pork belly, cocoa- and black pepper-crusted beef tenderloin, and dark chocolate-covered fruit.

Cost is \$95, plus tax and gratuity. Reservations: 918-970-4766 or thewineloft-tulsa@gmail.com.

Victoria's Tea Room completes move

Victoria's Tea Room, which opened at 54th Street and Mingo Road in February, has completed its move to a new location near Woodland Hills Mall.

The tea room now is located at 6827 S. Memorial Drive, north of the mall facing the Sears parking lot.

Victoria's Tea Room offers a lengthy list of salads, sandwiches, entrees and desserts.

Hours for the new location are 11 a.m. to 3 p.m. Monday-Saturday.

— SCOTT CHERRY, World Scene Writer



Wine dinners are slated in the coming days at **French Hen, Foundations, Biga and Wine Loft.**

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